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2017

Etto Merrion Row Saturday Lunch 2017

Etto

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Recommended Citation

Etto, "Etto Merrion Row Saturday Lunch 2017" (2017). *Menus of the 21st Century*. 177.
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18 Merrion Row
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Open Monday to Saturday
Monday to Friday: 12pm to 10pm
Saturday: 12.30pm to 10pm
Closed Sundays and bank holidays



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- Saturday lunch menu -

Sample Saturday lunch menu
Lunch is served from 12.30pm to 3.30pm on Saturdays.

Sample menu

Two courses for €24

Three courses for €28

Starters

Mussels, nduja, fennel and samphire

Venison tartare, pickled pear, mustard and rye

Chargrilled onion squash, black figs and goat's curd

Mains

Grilled cod, cauliflower, sea astor and dulse butter

Spinach and ricotta malfatti, ceps and sage butter

Pig cheek braised in fino, sweetheart cabbage and polenta

Desserts

Red wine prunes with vanilla mascarpone

Lemon posset, blackberry and gin

Today's cheese: Fourme d'Ambert

Sides €4.50

Hashed potatoes with Lyonnaise onions

Kohlrabi, chicory, chervil and caper salad

Chargrilled tenderstem broccoli and mustard dressing

À la carte menu

Nibbles

Le Levain bread and butter €2.50

Nocellara olives €4.80

Smoked almonds €4.80

Jamon Iberico Paleta €14

Cod croquettes €9

Porcini and fontina suppli €7

Starters

Hot smoked mackerel, crab apple, beetroot and horseradish €10

Chargrilled onion squash, black figs and goat's curd €10

Glazed duck hearts, grilled leeks and romesco €11

Venison tartare, pickled pear, mustard and rye €13

Tuna crudo, plum vine tomato and oregano €13

Mains

Mussels, nduja, fennel and samphire €18

Spinach and ricotta malfatti, ceps and sage butter €19

Pig cheek braised in fino, apple, sweetheart cabbage and polenta €22
Grilled cod, cauliflower, sea astor and dulse butter €23
Côte de bœuf, bordelaise sauce and crispy garlic potatoes (serves 2) €59

Sides

Hashed potatoes and Lyonnaise onions €4.50
Kohlrabi, chicory, chervil and caper salad €4.50
Chargrilled tenderstem broccoli and mustard dressing €4.50

Desserts

Damson and elderberry crumble and sour cream ice cream €7
Lemon posset, blackberry and gin €7
Red wine prunes and vanilla mascarpone €7
Bitter chocolate pot, amarena cherry and hazelnut biscuit €7
Today's cheese: Mileen, Coolatin, Fourme d' Ambert €4 each

A 12.5% service charge will be added to parties of 5 or more.

